

## Claims

1. Apparatus for the automated processing of meat, comprising a transport element (11) for transporting the meat, a cutting element (12) for cutting and/or trimming the meat, a counter-surface (13) for the cutting element (12) and at least one control and/or regulating apparatus, which is in functional connection with the cutting element (12), characterised in that arranged in the area of the cutting element (12) is a threading element (14).  
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2. Apparatus according to claim 1, characterised in that the threading element (14) is an integral component of the counter-surface (13).  
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3. Apparatus according to claim 1 or 2, characterised in that the threading element (14) is constructed as an extension of the counter-surface (13).  
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4. Apparatus according to claim 3, characterised in that the threading element (14) is bent in respect of the counter-surface (13) in the transport plane  $E_1$  of the meat.
- 20 5. Apparatus according to one of claims 1 to 4, characterised in that the threading element (14) is a spatula-like plate element and has an elongated shape, rounded at the free end (27).
6. Apparatus according to claim 5, characterised in that the plate element is  
25 chamfered at least on the side facing the meat.
7. Apparatus according to one of claims 1 to 6, characterised in that a unit consisting of counter-surface (13) and threading element (14) is constructed as swivellable.  
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8. Apparatus according to claim 7, characterised in that the unit consisting of counter-surface (13) and threading element (14) is swivellable about at least one rotational axis (20, 25).

9. Apparatus according to claim 7 or 8, characterised in that the unit consisting of counter-surface (13) and threading element (14) is movable in a linear direction.
- 5 10. Apparatus according to one of claims 1 to 9, characterised in that a deflector element (30) is arranged on the side of the counter-surface (13) opposite the threading element (14).
11. Method for the automated processing of meat, comprising the steps:
- 10                   -       transporting the meat into the area of a cutting element (12),
- running the meat up against a counter-surface (13) before the meat reaches the cutting element (12),
- cutting and/or trimming the meat by means of the cutting element (12) and
- 15                   -       removing the meat,
- c h a r a c t e r i s e d   i n   that the meat is threaded by a threading element (14) before running up against the counter-surface (13).
12. Method according to claim 11, characterised in that the meat is at least partially
- 20       lifted from the side and then guided on to the counter-surface (13).